



CHOCOLATE MOUSSE TRUFFLE

SERVES: 25

INGREDIENTS:

475 g Carte D'Or Chocolate Mousse

500 ml Milk

500 ml Meadowland Classique or full fat cream

Cocoa powder

25 Shortbread peanut butter cookies

PREPARATION:

Prepare the chocolate mousse with milk and cream.

Pipe the mousse in half sphere moulds and freeze them.

Take them out of the mould, press 2 halves together
and roll in cocoa powder.

Let them defrost and place them on the shortbread cookies.



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